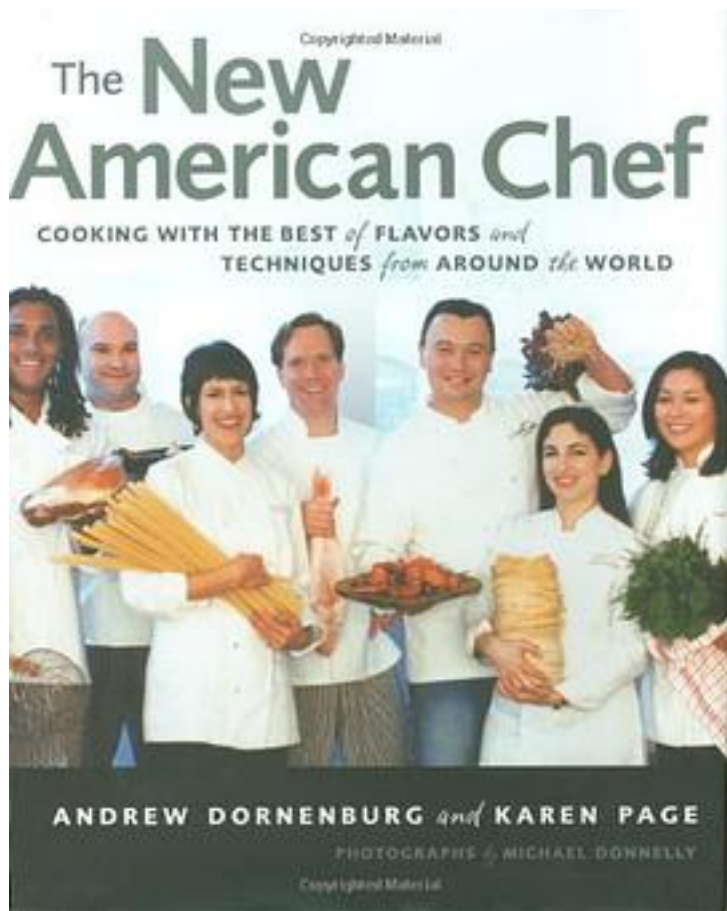


The New American Chef



[The New American Chef_ 下载链接1](#)

著者:Page, Karen

出版者:John Wiley & Sons Inc

出版时间:2003-11

装帧:HRD

isbn:9780471363446

America's leading authorities on ten influential cuisines offer a master class on authentic flavors and techniques from around the world Today's professional chefs have the world to use as their pantry and draw freely on a global palette of flavors. Now Andrew Dornenburg and Karen Page bring together some of the foremost culinary

authorities to reveal how to use different flavors and techniques to create a new level of culinary artistry. Mario Batali, Daniel Boulud, Alain Ducasse, Paula Wolfert, and many others share the foundations of ten influential cuisines: * Japanese * Italian * Spanish * French * Chinese * Indian * Mexican * Thai * Vietnamese * Moroccan Packed with information, ideas, and photographs that will inspire every cook, The New American Chef shares a mouthwatering array of nearly 200 authentic recipes, including Honey Spare Ribs from Michael Tong of Shun Lee Palace, Gazpacho Andaluz from JosA(c) AndrA(c)s of Jaleo, and Steamed Sea Bass with Lily Buds from Charles Phan of The Slanted Door.

作者介绍:

目录:

[The New American Chef_ 下载链接1](#)

标签

评论

[The New American Chef_ 下载链接1](#)

书评

[The New American Chef_ 下载链接1](#)